



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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Imminent Health Hazard

Page 1 of

Establishment Name: Chamorro Chip Cafe / Boston Pizza Co. Permit Holder: Eagle Asphalt, Inc.

Inspection Date: 12/4/17 Sanitary Permit No.: 1800000110

Location: CS Building, Chalan San Antonio, Tamuning

Time In: 1:31 Time Out: 5:18 Establishment Type: Coffee Shop Area Number: 7 Phone Number: 922-244

Inspection Reason: Complaint Regular Grade: B Rating: 20

No. of Risk Factor/Intervention Violations: 2 Follow-up: Yes Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 12/14/2017 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection
R = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/A	Proper cooking time and temperatures			6
Employee Health						17	N/A	Proper reheating procedures for hot			6
2	Out	Management awareness; policy present	N	N	6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	Out	Proper hot holding temperatures	Y	N	6
Good Hygienic Practices						20	OUT	Proper cold holding temperatures	Y	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	Out	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed			6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	Out	Adequate handwashing facilities supplied and accessible	Y	N	6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the					
Protection from Contamination											
13	IN	Food separated and protected			6						
14	IN	Food contact surfaces: cleaned and			6						

Person in Charge (Print and Sign) Rodney Guyal

Rodney Guyal Date: 12/4/2017

DEH Inspector (Print and Sign) Leilani Navarro

Leilani Navarro 12/4/2017

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14	IN	sanitized			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40	Out	In-use utensils: properly stored	N	N	1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42	Out	Single-use/single-service articles: properly stored, used	N	N	1
Food Temperature Control						43		Gloves used properly			1
30		Proper cooling methods used; adequate equipment for temperature control			1	Utensils, Equipment and Vending					
31		Plant food properly cooked for hot holding			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32		Approved thawing methods used			1	45	Out	Warewashing facilities: installed, maintained, used; test strips	N	N	1
33	Out	Thermometer provided and accurate	N	N	1	46		Nonfood-contact surfaces clean			1
Food Identification						Physical Facilities					
34	Out	Food properly labeled; original container	N	N	1	47		Hot & cold water available, adequate pressure			2
Prevention of Food Contamination						48		Plumbing installed; proper backflow devices			2
35		Insects, rodents, and animals not present			2	49		Sewage and wastewater properly disposed			2
36	Out	Contamination prevented during food preparation, storage & display	N	N	1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
37		Personal cleanliness			1	51		Garbage/refuse properly disposed; facilities maintained			2
38	Out	Wiping cloths: properly used and stored	N	N	1	52	Out	Physical facilities installed, maintained, and clean	N	N	1
39		Washing fruits and vegetables			1	53		Adequate ventilation and lighting; designated areas use			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						Documents and Placards					
						54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Pizza / display warmer	86.0		
Pizza dough / chiller near the front counter	45.0		
Italian sausage / reach-in chiller	41.5		

Person in Charge (Print and Sign) Rodney Guyal

Date: 12/4/2017

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Save Inspection Record

Go to Inspection Photos

Sync Files

Imminent Health Hazard

Page 3 of

DEH

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Cut tomatoes / reach-in chiller	38.0		
Chamorro sausage / reach-in chiller	40.5		
Deli ham / reach-in chiller	40.0		
Chicken pesto pasta / under counter chiller	39.5		
Italian sausage / under counter chiller	41.0		
Roasted chicken cubes / under counter chiller	39.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTIVE ACTION BY DATE
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	A regular inspection was conducted today in response to Complaint #17-004B regarding employees handling raw chicken and then cooked pizza without using gloves. The complaint was not observed during this inspection. No previous inspection has been conducted. The following violations were observed today:	
2	No employee health policy in place. Employee health policy shall be present to ensure training on restriction and exclusion of sick employees.	12/14/2017
8	No signage and garbage bin provided for the handwashing sink near the three-compartment sink. Corrective action: Signage and garbage bin were provided. Signage and garbage bins shall be provided to direct employees to regularly wash their hands and to properly dispose of paper towels.	
19	Potentially Hazardous Food/Time and Temperature Control for Safety (PHF/TCS) food (pizza) did not meet internal temperature requirement for hot holding. Corrective action: Pizza was discarded. PHF/TCS foods shall be kept at internal temperatures of 140 F or above for hot holding to minimize pathogen growth and/or toxin formation.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

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20	Potentially Hazardous Food/Time and Temperature Control for Safety (PHF/TCS) foods (pizza dough) did not meet internal temperature requirement for cold holding. Corrective action: Two trays of pizza dough were discarded. PHF/TCS foods shall be kept at internal temperatures of 41 F or below for cold holding to minimize growth of pathogens that may cause foodborne illness.	
21	No date marking found for most food items in the reach-in chiller such as tomato sauce, chicken pasta, sausages, cut vegetables, deli ham, and pizza dough prepared yesterday. A bag of Italian sausages date marked 11/18/17 was found in the chiller and not disposed of in a timely manner.	12/14/2017

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Food Establishment Inspection Report

Save Inspection Record

Go to Inspection Photos

Sync Files

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Page 4 of

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	Food kept in refrigeration for more than 24 hours shall be date marked to ensure timely disposition.	
33	Food thermometer not provided and used. Food thermometer shall be used to facilitate monitoring of internal temperatures of food.	1/3/2017
34	Numerous food items that were not in their original container such as pizza sauce, salad dressing, tea mix, and blue berries were not properly labeled. Food not in their original container shall be properly labeled to ensure correct food identification.	1/3/2017
36	Several boxes of cookies were being stored directly on the floor right outside the storage room. Food shall be stored at least six inches off the ground to prevent contamination and to facilitate cleaning of floors.	1/3/2017
38	Wiping cloths being stored hanging on the side of the handwashing sink. Wiping cloths shall be stored in properly diluted sanitizing solution when not in use.	1/3/2017
40	Coffee stirrer being stored in cloudy, lukewarm water. Ice scooper being stored inside the ice machine with the handle laying flat on the ice. In-use utensils shall be properly stored in between use to prevent cross-contamination.	1/3/2017

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42	Numerous boxes of single-service articles were being stored directly on the floor in the storage room. Single-service items shall be stored at least six inches off the floor to prevent contamination.	1/3/2017
45	No test strips provided for the three-compartment sink. Test strips shall be provided to ensure that sanitizing solution is properly diluted.	1/3/2017
52	Food debris and trash found under and behind equipment in the front counter. Physical facilities shall be kept clean to prevent harborage of pests.	1/3/2017
	Pictures of violations were taken. Posted "B" Placard No. 00881.	

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Save Inspection
Record



Go to Inspection
Photos



Sync Files



Imminent Health
Hazard



Page 5 of

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	Issued Re-inspection Request Form and sample of employee health policy. Discussed this report with PIC, Rodney Goyal.	

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Food Establishment Inspection Report



Save Inspection
Record



Go to Inspection
Photos



Sync Files



Imminent Health
Hazard



Page 6 of

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Food Establishment Inspection Report



Save Inspection
Record



Go to Inspection
Photos



Sync Files



Imminent Health
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Page 7 of

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